

BIRCH

C A T E R I N G



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ABOUT US

Great food from a dedicated local team.

Established in 2012, the aim from the start was to create menus using the finest ingredients, locally sourced & always lovingly prepared. Fine food is a passion for the whole team, who have gathered over fifty years of experience between them. We take pride & pleasure in helping to make sure your event – whether big or small, traditional, or contemporary – is perfect!

We pride ourselves on an extremely personal service & that's why we will work closely with you, drawing inspiration from your ideas & expectations to create individually unique menus - whether it's a relaxed BBQ in the sun, an interactive feast to share, or a formal sit-down dinner - we are on hand to provide you & your guests exceptional service & beautifully presented food.

DISTINCTIVE CATERING FOR ANY OCCASION.

info@birchcatering.com | www.birchcatering.com | 01453 799613

Birch Catering Limited, Unit 7, Hope Mills, Brimscombe, Stroud, Gloucestershire, GL5 2SE





"The food was truly sensational & the team did a brilliant job"

BIRCH

CATERING

CANAPES

Please choose either three or five options

Meat

Cold

Scotch Quail's Egg

Chilli Beef Crêpe, Asian Greens & Toasted Sesame

Sun-Blushed Tomato, Bocconcini, Basil & Parma Ham Skewer

Bresaola, Parmesan & Truffle Bruchetta

Hot

Tandoori Chicken Skewer, Raita

Lamb Kofta, Pomegranate, Cucumber, Mint & Yoghurt

Honey, Mustard & Rosemary Sausage

Mini Yorkshire Pudding with Rare Beef & Horseradish Cream

Fish

Cold

Smoked Salmon Blinis, Creme Fraiche & Dill

Chalk Stream Trout Pate, Melba Toast, Horseradish & Crispy Capers

Teriyaki Tuna, Sesame, Wasabi & Soy

Cornets of Salmon Tartare & Roe

Hot

Smoked Haddock & Cheddar Fishcake, Garlic & Saffron Aioli

Tempura Tiger Prawn & Chilli Jam

Mini Cod Goujon & Tartare Sauce

Crab, Chive & Pecorino Arancini

Vegetarian & Vegan

Cold

Goat's Cheese, Fig & Honey Bruschetta

Sushi Nori - Avocado & Wasabi*

Whipped Feta, Olive Salsa & Greek Flatbread*

Coronation Smoked Tofu Tortilla Cup*

Hot

Sweet Potato Croqueta & Guacamole*

Sun-Dried Tomato, Pesto & Parmesan Frittata*

Bombay Potato Samosa, Spicy Mango Pickle*

Tomato & Mozzarella Arancini, Gremolata Mayonnaise

*vegan upon request



"Always calm & efficient – all you have to do is open the door to them & they will do the rest"

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C A T E R I N G

SHARING MENU

To Start

Please choose one option

Tapas Board

Spicy Chorizo, Chargrilled Vegetables, Spanish Gordal Olives,
Cured Meats, Flatbread & Salsa Roja

Vegan Board

Beetroot Hummus, Crisp Flatbread, Olives, Griddled Artichoke Hearts,
Pequillo Peppers, Zucchini & Baba Ganoush

Italian Board

Salami, Bresaola, Heritage Tomato,
Burrata, Olives, Pesto, Gorgonzola & Focaccia

Cotswold Board

Godsell's Farm Double Gloucester, Piccalilli, Cotswold Ham,
Tomato & Onion Chutney, Bibury Trout Pate & Warm Artisan Bread

Sharing platters served to the table on rustic wooden boards

Main Dishes

Please choose one option

Roast Sirloin of Cotswold Beef, Red Pepper Tortilla
& Chimichurri

Moroccan Spiced Spatchcock Chicken, Pickled Lemon,
Chickpea & Harissa Salsa

Marinated Leg of Lamb, Whole Spices, Yoghurt,
Mint & Turmeric

Glazed Belly Pork, Crispy Shallots
& Chimichurri

Flame Grilled Portuguese Chicken, Amalfi Lemon,
Chilli & Garlic

Roasted Squash, Black Eyed Pea Chilli, Griddled Zucchini
& Soured Cream*

Jerk Spiced Sweet Potato, Slaw, Coriander,
Spring Onion & Ginger*

Vegan Tacos – Tempura Cauliflower, Avocado, Salsa,
Spinach, Charred Corn*

Salads

Please choose three options

Watermelon Greek Salad, Cucumber, Tomato, Feta, Kalamata Olive & Mint*

Leafy Green Salad & French Vinaigrette*

Fine Bean & Baby Gem, Pea, Feta & Mint*

Rainbow Slaw, Red Cabbage, Carrot, Celeriac & Leek*

Tabbouleh & Bulgur Wheat, Red Onion, Chickpea & Harissa Dressing*

Jewelled Persian Wild Rice Salad*

Potato Salad, Capers, Cornichons & Chive Mayonnaise*

Warm Garlic & Rosemary Roasted New Potatoes*

Sharing Dessert

Please choose one options from the Barbecue menu

*vegan upon request



"Your ideas for the party were great & your enthusiasm inspiring"

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BARBEQUE MENU

Main Dishes

Please choose two options

Chicken Shashlik, Marjoram, Paprika & Garlic

6oz Beef Burger, Sourdough Bun & Emmental

Minute Steak with Chimichurri

Artisan Fennel & Pepper Licanica Sausage

King Prawn & Chorizo Skewer, Salsa Roja

Lamb Kofta Kebab, Mint & Cucumber Yoghurt

Flame Grilled Portuguese Chicken, Amalfi Lemon,
Chilli & Garlic

Cauliflower Steak, Avocado Salsa, Spinach & Charred Corn*

Spiced Chickpea & Beetroot Burger, Sourdough Bun,
Tahini & Coriander Dressing*

Salads

Please choose three options

Watermelon Greek Salad, Cucumber, Tomato,
Feta, Kalamata Olive & Mint*

Leafy Green Salad & French Vinaigrette*

Fine Bean & Baby Gem, Pea, Feta & Mint*

Rainbow Slaw, Red Cabbage, Carrot, Celeriac & Leek*

Potato Salad, Capers, Cornichons & Chive Mayonnaise*

Tabbouleh & Bulgur Wheat, Red Onion,
Chickpea & Harissa Dressing*

Jewelled Persian Wild Rice Salad*

Warm Garlic & Rosemary Roasted New Potatoes*

Sharing Desserts

Please choose one option

Chocolate Brownie, Honeycomb Cream & Scorched Meringue*

Raspberry, Honey & Greek Yogurt Pavlova

Lemon Meringue Roulade, Blueberry Puree & Lemon Balm

Glazed Parisian Lemon Tart, Fresh Raspberries & Creme Fraiche

Chocolate, Sea Salt & Cherry Roulade

Classic Tiramisu

Eton Mess – Meringue, Vanilla Cream & Strawberries

Barbeque menu available April to September

*vegan upon request



"The food was absolutely fantastic & we have had so many comments"

BIRCH

CATERING

SEATED & SERVED ~ SILVER BIRCH

Starter

Please choose one option

Heritage Tomato Salad, Mozzarella, Fig, Artichoke,
Basil & Balsamic*

Roasted Red Pepper & Tomato Soup,
Toasted Garlic Croutons*

Godsell's Farm Double Gloucester Souffle,
Chive Beurre Blanc

English Pea, Broad Bean, Mint & Feta Risotto,
Crispy Kale*

Ham Hock & Parsley Terrine, Toasted Sourdough,
Piccalilli Puree

Hot Smoked Salmon Tart, Wholegrain Mustard,
Creme Fraiche & Chive

Baked Goats Cheese, Mulled Pear,
Pickled Beets & Chicory Leaves

Main

Please choose one option

Seared Organic Chicken Breast,
Tarragon & Maderia Sauce

Braised Blade of Beef, Mushroom, Pancetta
& Baby Onions

Crispy Pork Belly, Baked Apple Puree
& Crispy Sage

Salmon Filo Parcel,
Lemon & Chive Beurre Blanc

Wild Mushroom & Thyme Wellington,
Beaujolais Reduction*

Creamy Polenta, Butternut Squash,
Roasted Cauliflower & Chickpea*

Potato Side

Please choose one options

Dauphinoise Potatoes with Gruyere

Lemon & Thyme Potato Rosti*

Crushed New Potato, Spring Onion & Wholegrain Mustard*

Creamy Horseradish Mash*

Vegetable Side

Please choose one option

Wilted Greens with Baby Broad Bean & Garlic*

Cauliflower Gratin, Ricotta & Parsley Crumb*

Jumble of Seasonal Vegetables*

Roasted Root Vegetable Medley*

Braised Red Cabbage, Apple & Orange*

Dessert

Please choose one option

Chocolate Brownie, Honeycomb Cream & Scorched Meringue*

Sticky Toffee Pudding, Clotted Cream*

Glazed Parisian Lemon Tart, Fresh Raspberries & Crème Fraiche

Baked Vanilla Cheesecake, Raspberry Coulis*

Raspberry, Honey & Greek Yoghurt Pavlova

Baked Custard Tart, Strawberry Compote

Chocolate, Sea Salt & Cherry Roulade

*vegan upon request

BIRCH

CATERING

SEATED & SERVED ~ RIVER BIRCH

Starter

Please choose one option

Tea Smoked Duck Breast, Confit Leg Bon Bon,
Asian Slaw, Ginger & Soy

Baked Scallops, Herb Mash,
Gruyere & Fennel

English Pea, Mint & Ham Hock Soup,
Sourdough Crisp

Goats Cheese Cheesecake, Charcoal Crumb,
Vine Tomatoes, Basil & Sesame Brittle

Trio of Salmon - Beetroot Cured, Hot Smoked & Pate,
Dill Mustard & Pickled Cucumber

Wild Mushroom Arancini, Truffle Cream
& Parmesan Tuille*

Pressed Aubergine Caponata, Griddled Courgette
& Gremolata*

Main

Please choose one option

Roast Fillet of Beef, Peppercorn Sauce
(Supplement £5 per head)

Pancetta Wrapped Ballotine of Chicken, Black Pudding,
Thyme & Shallot Gravy

Pressed Lamb Shoulder, Minted Pea Puree
& Beaujolais Reduction

Baked Cod Fillet, Samphire,
Saffron & Lemon Risotto

Butternut Squash & Beetroot Filo Parcel,
Sage Crisp & White Wine Cream*

Portobello Mushroom Ravioli, Celeriac & Truffle Puree,
Fried Cavolo Nero

Potato Side

Please choose one options

Dauphinoise Potatoes with Gruyere

Lemon & Thyme Potato Rosti*

Crushed New Potato, Spring Onion & Wholegrain Mustard*

Creamy Horseradish Mash*

Vegetable Side

Please choose one option

Wilted Greens with Baby Broad Bean & Garlic*

Cauliflower Gratin, Ricotta & Parsley Crumb*

Jumble of Seasonal Vegetables*

Roasted Root Vegetable Medley*

Braised Red Cabbage, Apple & Orange*

Dessert

Please choose one option

Chocolate & Orange Tart, Honeycomb Cream

Strawberry Parfait, Pimms Jelly, Mint & Brandy Snap

Brioche Treacle Tart, Clotted Cream & Spiced Poached Pear

Lemon Meringue Roulade, Blueberry Puree & Lemon Balm

Apple Galette, Cinnamon Cream & Blackberry*

Vanilla Panna Cotta, Mango & Passionfruit, Stem Ginger Crumb

White Chocolate & Orange Rice Pudding, Edible Flower & Dried Raspberry*

*vegan upon request



"The service, whether behind the bar, in the kitchen or out with our guests, was excellent!"



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CLASSICS MENU

Please choose one option

Gloucester Old Spot Sausage & Mash, Mixed Greens & Onion Gravy

Roast Pork OR Beef (supplement £5 per head) OR Chicken OR Lamb with Roast Potatoes, Mixed Greens, Stuffing, Yorkshire Pudding & Cauliflower Cheese

Pie & Mash - Choose from; Beef & Red Wine | Chicken & Cider | Cheese & Butterbean
Served with Seasonal Vegetables & Gravy

Shepherd's Pie with Seasonal Vegetables & Gravy

Dessert

Please choose one option from the seated & served - Silver Birch menu

CHILDREN'S MENU

Designed for children upto 12 years old

Please choose one option per course

Haddock Goujons, Wedges & Peas

Chicken Goujons, Wedges & Peas

Tomato & Mozzarella Pasta*

Mini Beef Burger, Sourdough Bun & Salad Leaves

Pasta Bolognese

Sausage, Mash & Peas*

Treacle Sponge & Custard

Strawberries & Pouring Cream

Chocolate Brownie

*vegan upon request

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"Always professional, smart & charming"





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LATE NIGHT BITES

Please choose one option

We recommend catering for minimum of 75% of your total (day & evening) guest numbers

Woodfired Lamb, Flatbread, Hummus, Pickled Cabbage, Coriander & Tzatziki*

Croque Monsieur - Ham & Cheese Toasties with Bechamel Sauce*

Beef Short Rib Burrito, Charred Corn, Avocado, Valencian Rice*

Pulled Pork Bap, Sage & Onion Stuffing, Apple Sauce

Hot Smoked Bacon or Sausage Baps

Traditional Beef & Onion Cornish Pasties

Cheeseboard – A selection of Traditional Cheeses, Chutney, Artisan Breads & Crackers, Grapes, Celery & Cherry Vine Tomatoes

WOODFIRED PIZZA

Please choose two options

Margherita – Tomato, Basil, Mozzarella*

Milanese – Tomato, Braised Ox Tail & Gorgonzola

Bologna – Mortadella, Parmesan & Pistachio

Puttanesca - Anchovy, Olive, Tomato & Chilli

Bolognese – Beef Ragu, Chilli, Parsley & Parmesan

Calabrian – Spicy Nduja Sausage, Pecorino & Gremolata

Butternut Squash, Goat's Cheese, Roast Potato & Fried Rosemary*

*vegan upon request

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